



CULINARIA

RESTAURANT WEEK / SILO PRIME

DINNER 55

Wine Pairing 25.

1

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Grain Mustard Hollandaise

BAKED FRENCH ONION SOUP

Melted Gruyere, Herb Crouton

WATERMELON SALAD

Baby Arugula, Cherry Tomatoes, Feta, Toasted Pepitas, English Cucumbers, Aged Balsamic

SNAPPER CEVICHE

Mango, Cilantro, Jalapeño, Vine Ripe Tomatoes, Avocado, Crackers

2

GRILLED NY STRIP STEAK AU POIVRE

Roasted Fingerling Potatoes, Caramelized Onion, Jumbo Asparagus

SAUTÉED JUMBO SHRIMP

Cheddar Grits, Spinach, Chipotle Smoked Bacon Jus

CRISPY BUTTERMILK FRIED QUAIL

Sweet Corn, Tasso Rice, Charred Baby Sunburst Squash, Poblano Cream

BRAISED BERKSHIRE PORK SHANK

Charred Scallion Cream Cheese Mashed Potatoes, Asparagus, Ancho Cherry Sauce

3

"SWEET SURPRISE"

ADD ONS - 10

Creamed Spinach with Parmesan
Grilled Jumbo Asparagus, Mustard Hollandaise
Brussels Sprouts with Bacon, Shallots, Red Wine Vinaigrette

ADD ONS - 20

Chicken Fried Oysters, Grain Mustard Hollandaise
Butter Poached Jumbo Lump Crab
3 Garlic Grilled Shrimp, Parsley & Lemon

Limited availability. Tax and Gratuity not included. Dinner Only. Choice of one dish per course.